

Hancock Inn  
Dinner Menu Served in the Dining Room  
and in the Tavern  
Tuesday – Saturday 5:30 – 8:00 PM

First Courses

**Caesar Salad**

*Hearts of Romaine tossed with Parmesan Cheese,  
Garlic-Herb Croutons and Classic Caesar Dressing* \$7

**Chopped Salad**

*Crispy Iceberg Lettuce, Cherry Grape Tomatoes, Cucumber and  
Shredded Carrots with Buttermilk Ranch Dressing* \$6

**Baby Spinach Salad**

*Spinach with Pomegranate, Toasted Walnuts and  
Crumbled Bleu Cheese with Maple Vinaigrette* \$8

**Soup of the Day** \$6

**Butternut Squash Raviolis**

*With Crispy Pancetta and Toasted Walnuts in a Cider Cream* \$8

**Hancock Inn Crab Cake**

*One quarter pound of fresh Maine Crabmeat, Bay Scallops and Julienne  
Sweet Potato on a bed of Mixed Lettuces with Herb Oil and  
Roasted Red Pepper Coulis...Topped with Lemon-Garlic Aioli* \$12

**Prince Edward Island Mussels**

*One pound of Mussels sautéed with Caramelized Onions in a Cider Cream  
Served with Sourdough Toast Point* \$8

**Cheese Sampler**

*Three great Local Cheeses with Sourdough Toast, Miller and Sons  
Honeycomb, Seasonal Fruits and Nuts* \$13

## Entrees

Include Fresh Vegetable and Home Baked Breads

### **Port-Braised Lamb Shank**

*Slow roasted in Port Wine and Natural Juices until tender...With Creamy Potato-Parsnip Puree and Garlicky Wilted Baby Spinach \$23*

### **Shaker Cranberry Pot Roast**

*An Inn favorite for over 25 years...Special cuts of Beef slow roasted for eight hours and topped with Cranberry Sauce...  
Served with Garlic Mashed Potatoes \$22*

### **Chicken Saltimbocca (Jumps in the Mouth!!)**

*Prosciutto wrapped Boneless Chicken Breast stuffed with Baby Spinach...  
Served with Butternut Raviolis in a Cider Cream Sauce \$24*

### **Choice Black Angus Ribeye Steak**

*Grilled, then served with Crispy Fingerling Potatoes and topped with Bleu Cheese-Horseradish Butter \$29*

### **Organic Scottish Salmon**

*Lightly dusted with Cinnamon and pan seared...Served on Pomegranate Couscous and finished with a Red Wine Butter Sauce \$27*

### **Herb Crusted Day Boat Cod**

*Wild, line caught Chatham Cod coated with Fresh Herbs and Breadcrumbs...Crispy Fingerling Potatoes and a Malt Vinegar Remoulade \$19*

### **Handmade Gnocchi**

*Light Potato and Parmesan Cheese Dumplings in a Truffle Béchamel Sauce...Tossed with Grilled Asparagus and Sun-Dried Tomatoes then topped with Sautéed Wild Mushrooms \$18*

### **The Big Honkin' Burger (Available only with Tavern Seating)**

*Half Pound of All-Natural Beef, grilled and topped with Grafton Cheddar, Pancetta and Horseradish Mayonnaise...Served with Crispy Fingerling Potatoes and Smoked Tomato Relish \$12*

Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of food borne illness

